

Title (en)
LIQUID BREAD IMPROVING COMPOSITIONS

Title (de)
FLÜSSIGE BROTVARBESSERUNGSMITTEL

Title (fr)
COMPOSITIONS LIQUIDES D'AM LIORATION DU PAIN

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Application
EP 01985665 A 20010910

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Abstract (en)
[origin: WO0226044A2] The present invention relates to liquid bread improving compositions. The invention also relates to a process for the preparation of a dough using said liquid bread improving compositions as well as to a process for the preparation of a baked product from such a dough.

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IPC 8 full level
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Citation (search report)
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Cited by
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